

**MCHENRY COUNTY PUBLIC HEALTH ORDINANCE
ARTICLE III**

RISK CLASSIFICATION OF FIXED AND MOBILE FOOD ESTABLISHMENTS

Each food operation is given a risk classification based upon its potential for a foodborne illness. The risk rating classification does not mean that a foodborne illness has or will occur at a food facility. It is only meant to prioritize the inspection frequency of this Department based upon the relative risk of your operation to the public.

CATEGORY III Facility is a food establishment that presents a low relative risk of causing illness based upon few or no food handling operations typically implicated in foodborne illness outbreaks. The following criteria shall be used to classify Category III facilities:

1. Only pre-packaged foods are available or served in the facility, and any time/temperature control for safety foods available are commercially pre-packaged in an approved food processing plant;
2. Only limited preparation of non- time/temperature control for safety foods and beverages, such as snack foods and carbonated beverages, occurs at the facility; or
3. Only beverages (alcoholic or non-alcoholic) are served at the facility.

CATEGORY II Facility is a food establishment that presents a medium relative risk of causing foodborne illness based upon few food handling operations typically implicated in foodborne illness outbreaks. The following criteria shall be used to classify Category II facilities:

1. If hot or cold foods are not maintained at that temperature for more than 12 hours and are restricted to same day service;
2. If preparing foods for service from raw ingredients uses only minimal assembly;
3. Foods served at an establishment that require complex preparation (whether canned, frozen, or fresh prepared) are obtained from approved food processing plants, Category I food service establishments or retail food stores.

CATEGORY I Facility is a food establishment that presents a high relative risk of causing foodborne illness based on the large number of food handling operations typically implicated in foodborne outbreaks and/or the type of population served by the facility. The following criteria shall be used to classify Category I facilities:

1. Whenever cooling of time/temperature control for safety food occurs as part of the food handling operations at the facility;
2. When time/temperature control for safety foods are prepared hot or cold and held hot or cold for more than 12 hours before serving;
3. If time/temperature control for safety foods which have been previously cooked and cooled must be re-heated;
4. When preparing time/temperature control for safety food for off-premises service for which time-temperature requirements during transportation, holding and service are relevant;
5. Whenever complex preparation of foods, or extensive handling of raw ingredients with hand contact for ready-to eat foods, occurs as part of the food handling operations at the facility;
6. If vacuum packing and/or other forms of reduced oxygen packaging are performed at the retail level;
7. Whenever serving immunocompromised individuals, where these individuals comprise the majority of the consuming population.